



DOMAINE OF THE BEE

2017 Bee Pink

**Alcohol label %: 12.5 | pH: 3.41 | Acidity (TA): 5.54 | Residual Sugar (g/L): 1.5 |
Serving Temperature (°C): 8.0 | Drink starting in: 2018 | ending in: 2019**



Growing Conditions

After a very dry winter and an early start to spring, most of France experienced devastating frosts towards the end of April. Our part of the Roussillon was spared disastrous weather although producers only a few miles away were badly affected. There was a little rainfall over the warm summer which helped create balanced and fresh wines.

Harvest

The 2017 harvest was a little earlier than normal, and we harvested plentiful grapes in good condition. The grapes for the rosé were picked in early September

Winemaking

Our friend Jean-Marc Lafage (who owns Chateau St Roch, near Maury, where we make our red wine) is one of the Roussillon's finest rosé producers. He has allowed us to work with some of his Grenache, Grenache Gris and Syrah grapes to produce our own Bee Pink. The grapes are pressed straight away, to give a pale pink juice, and then fermented separately at low temperatures, before making a small blend to produce Bee Pink.

Aging

Our wine is released young, and is best consumed within a year of bottling.

Bottling

Bottled in early April.

Appearance

An extremely delicate pale pink.

Nose

Aromas of citrus fruit and white peach, with a hint of redcurrants and strawberries

Palate

Bone dry and very refreshing, with crisp, mouthwatering freshness, and charming summer pudding red fruit flavours.



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Food Pairing

Delicious with a salade niçoise, or a chicken salad, and the taste will transport you to the sunshine and stunning landscape of the South of France.

